

Erindale College

Assessment Period:	2021 S2
Course:	FOOD STUDIES
Unit:	Contemporary Food (1.0)
Accreditation:	A
Year:	11

Unit Goals

- assess the strengths and weaknesses of emerging and contemporary food and food products to make informed and ethical decisions as consumers
- explore factors that contribute to innovations in the quality, styles, forms and availability of food
- demonstrate technology skills and techniques in creating contemporary food products

Content Description

Industry Practices, Processes and Procedures

- analyse the strengths and weaknesses of emerging and contemporary food and food products
- analyse factors that contribute to innovations in the quality, styles, forms and availability of food, e.g. social media in food advertising, food novelties
- analyse ideas about informed and ethical consumer behaviour of self and others
- investigate how emerging technologies provides opportunities to improve food and food products, e.g. Instagram albums

Technical Information

- investigate emerging technologies and the application to food products
- select sustainable and ethical ingredients to create food products to meet identified consumer demand
- apply safe food handling practices, processes, procedures
- demonstrate appropriate use of equipment for contemporary food
- apply skills in emerging technologies for food production, styling and/or advertising, e.g. create a contemporary food project, style food products, advertise food products

Workplace, Health and Safety (WHS)

- apply safety practices and procedures, including the use of personal protective equipment
- follow Workplace Health and Safety (WHS) practices appropriate to tasks, and reflect on own contribution to the health and safety of self and others

Problem Solving

- identify problems, analyse different possible solutions and select the best option
- interact with others in solving problems, proposing solutions and justifying ideas

Industry Literacy and Numeracy

- apply processes for writing, editing and recording of procedures
- interpret numerical and verbal information recipes and menus, and information about contemporary food issues

Behaviour and Attitudes for the Workplace

-

apply interpersonal skills required to work with others and to understand, communicate with and effectively interact with people across cultures

- demonstrate self-management skills and behaviours and attributes which contribute positively to work and continuous learning and contribute positively to group activities
- demonstrate organisation of self, materials and work to achieve quality products within deadlines

Reflection on Own Learning

- reflect on own learning and ways of improving, and responding to feedback

Communication

- communicate accurately with others in an appropriate format, both orally and in writing, using correct terminology
- articulate ideas to seek assistance, clarify, offer suggestions or justify approaches

Assessment Tasks

Name	Due Date	Weighting
Written Test	Week 9: 7 September - 9 September	20%
Practical Term 1	Ongoing: 19 July - 9 September	30%
Practical Term 2	Ongoing: 13 September - 12 November	30%
Theory - Assignment	Week 14: 25 October	20%

School Assessment Information

For penalties for late and non-submission of work

See [BSSS Policy and Procedure Manual 4.3.10](#) for further information.

For academic integrity

See [BSSS Policy and Procedure Manual 4.3.12](#) for further information.

For appeals processes

See [BSSS Policy and Procedure Manual 7.2](#) for further information.

For moderation procedures (internal and external)

See [BSSS Policy and Procedure Manual 5](#) for further information.

Achievement Standards for FOOD STUDIES A - Year 11

	<i>A student who achieves an A grade typically</i>	<i>A student who achieves a B grade typically</i>	<i>A student who achieves a C grade typically</i>	<i>A student who achieves a D grade typically</i>	<i>A student who achieves an E grade typically</i>
Knowledge and understanding	<ul style="list-style-type: none"> analyses work practices, processes and procedures analyses technical information and specifications evaluates work, health and safety practices 	<ul style="list-style-type: none"> explains work practices, processes and procedures explains technical information and specifications analyses work, health and safety practices 	<ul style="list-style-type: none"> describes work practices, processes and procedures describes technical information and specifications describes work, health and safety practices 	<ul style="list-style-type: none"> identifies work practices, processes and procedures identifies technical information identifies work, health and safety practices 	<ul style="list-style-type: none"> identifies some work practices, processes and procedures identifies some technical information identifies some work, health and safety practices
Skills	<ul style="list-style-type: none"> applies with high proficiency, industry practices, processes and procedures to deliver a service and/or create a product applies with high proficiency, technical information and specifications to create high quality products and/or services solves problems, proposes solutions and justifies decisions in completing a task demonstrates with high proficiency, industry specific literacy and numeracy skills to a range of tasks demonstrates highly developed behaviours and attitudes and contributes positively to learning and work reflects with insight on own learning processes communicates with high proficiency, using a range of modes and medium using industry terminology and effectively organises materials and resources 	<ul style="list-style-type: none"> applies with proficiency, industry practices, processes and procedures to deliver a service and/or create a product applies with proficiency, technical information and specifications to create quality products and/or services solves problems, proposes solutions and explains decisions in completing a task demonstrates with proficiency, industry specific literacy and numeracy skills to a range of tasks demonstrates developed behaviours and attitudes and contributes positively to learning and work explains own learning processes communicates with proficiency, using industry terminology and competently organises materials and resources 	<ul style="list-style-type: none"> applies effectively industry practices, processes and procedures to deliver a service and/or create a product applies effectively technical information and specifications to create quality products and/or services solves problems, proposes solutions and describes decisions in completing a task demonstrates effectively industry specific literacy and numeracy skills to tasks demonstrates appropriate behaviours and attitudes and contributes positively to learning and work describes own learning processes communicates effectively, using industry terminology and organises materials and resources 	<ul style="list-style-type: none"> applies some industry practices, processes and procedures to deliver a service and/or create a product applies some technical information and specifications to create products and/or services follows instructions, guidelines and procedures demonstrates some industry specific literacy and numeracy skills to tasks demonstrates some appropriate behaviours and attitudes and mainly contributes positively to learning and work describes some learning processes communicates using some industry terminology and demonstrates some ability to organise materials and resources 	<ul style="list-style-type: none"> applies little or no industry practices, processes and procedures to deliver a service and/or create a product applies little or no technical information and specifications to create products and/or services follows simple instructions, guidelines and procedures demonstrates little or no industry specific literacy and numeracy skills to tasks demonstrates limited appropriate behaviours and attitudes describes limited learning processes communicates using little or no industry terminology and demonstrates little or no ability to organise materials and resources